

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/26/2015 **Business ID:** 83976FE
Business: LA CHIQUITA MARKET

1721 MINNESOTA AVE
KANSAS CITY, KS 66102

Inspection: 31002580
Store ID:
Phone: 9136212399
Inspector: KDA31
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/26/15	10:30 AM	12:25 PM	1:55	0:00	1:55	0	inspection
06/26/15	12:25 PM		0:00	0:22	0:22	0	travel back to countyline
Total:			1:55	0:22	2:17	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 3

Certified Manager on Staff ☐

Address Verified ☒

Actual Sq. Ft. 0

Certified Manager Present ☐

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R

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Employee Health

2. Management awareness; policy present.

Y N O A C R

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3. Proper use of reporting, restriction and exclusion.

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Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	
5. No discharge from eyes, nose and mouth.	
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.	
7. No bare hand contact with RTE foods or approved alternate method properly followed.	
8. Adequate handwashing facilities supplied and accessible.	
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		..	p	p
<i>Fail Notes</i>	3-201.11(C) <i>Pf - PACKAGED FOOD shall be labeled as specified in LAW. [La Milpa sugar cookies for retail sale. Label states ingredients are sugar, flour & butter, but does not have ingredients in the butter and flour listed. No allergens declared on label.]</i>						
10. Food received at proper temperature.	
11. Food in good condition, safe and unadulterated.	
12. Required records available: shellstock tags, parasite destruction.	
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.	
14. Food-contact surfaces: cleaned and sanitized.	
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.	
17. Proper reheating procedures for hot holding.	
18. Proper cooling time and temperatures.	
19. Proper hot holding temperatures.	
20. Proper cold holding temperatures.	
21. Proper date marking and disposition.	
22. Time as a public health control: procedures and record.	
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	
Highly Susceptible Populations		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	
Chemical		Y	N	O	A	C	R
25. Food additives: approved and properly used.	
26. Toxic substances properly identified, stored and used.		..	p	p

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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-202.12(A)(2)	<p><i>P - POISONOUS OR TOXIC MATERIALS shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT.</i></p> <p><i>[Hot Shot Ant & Roach killer found behind counter on white storage rack. EPA Reg#9688-288-8845. Employee stated they use the spray to kill roaches.</i></p> <p><i>inside the establishment. Instructed employee that only food establishment approved sprays can be used inside the establishment.]</i></p>
	7-301.11(B)	<p><i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[A spray bottle of glass cleaner was stored on top of can soda in the back storage area.]</i></p>

Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.

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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.

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29. Water and ice from approved source.

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30. Variance obtained for specialized processing methods.

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Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.

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32. Plant food properly cooked for hot holding.

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33. Approved thawing methods used.

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34. Thermometers provided and accurate.

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Food Identification	Y N O A C R
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35. Food properly labeled; original container.

.. p p

<i>Fail Notes</i>	3-602.11(B)(1)	<p><i>Label information (packaged in establishment - Common Name)</i></p> <p><i>Label information shall include the common name of the FOOD, or absent a common name, an adequately descriptive identity statement.</i></p> <p><i>[No common name label on re-packaged in establishment pumpkin seeds, corn, amaranth seed, candies, pasta, cinnamon sticks, tamarind, chilis, chia seeds, lentels & sesame seeds for sale on retail shelves.]</i></p>
	3-602.11(B)(3)	<p><i>Label information (packaged in establishment - Net Contents)</i></p> <p><i>Label information shall include an accurate declaration of the quantity of contents.</i></p> <p><i>[No net content label on re-packaged in establishment pumpkin seeds, corn, amaranth seed, candies, pasta, cinnamon sticks, tamarind, chilis, chia seeds, lentels & sesame seeds for sale on retail shelves.]</i></p>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R
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Fail Notes	3-602.11(B)(4)	Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor. [No business information on label on re-packaged in establishment pumpkin seeds, corn, amaranth seed, candies, pasta, cinnamon sticks, tamarind, chilis, chia seeds, lentels & sesame seeds for sale on retail shelves.]
	3-602.11(B)(5)	Pf - Label information (packaged in establishment - Food Allergens) Label information shall include the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient. [No allergen labeling on re-packaged in establishment candies and pasta for sale on retail shelves.]

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.

.. p p

Fail Notes	6-501.111(A)	P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [2 live roaches were on the 1st glue trap that was under a reach in cooler. 2 live roaches were on a 2nd glue trap that was under a reach in cooler. 4 live roaches were crawling on the floor under the reach in cooler. Fruit flies were nesting in the over ripe plantains.]
	6-501.111(B)(4)	Pests (Harborage) The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by eliminating harborage conditions. [Numerous boxes of videos, food items, candles, clothing and other miscellaneous items stacked against walls in closet near front counter, upstairs and in back room. Areas are difficult to inspect due to harborage conditions.]
	6-501.112	Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [Dead roaches on floor under boxes in back room, area near restroom and closet behind front counter, and under the sink.]

37. Contamination prevented during food preparation, storage and display.

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38. Personal cleanliness.

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39. Wiping cloths: properly used and stored.

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40. Washing fruits and vegetables.

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Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.

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42. Utensils, equipment and linens: properly stored, dried and handled.

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43. Single-use and single-service articles: properly used.

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44. Gloves used properly.

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items

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Fail Notes	4-102.11(A)(1)	P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [4-102.11(B)(1) cookies and muffins were stored in a non-food grade (Thank You) bag.]
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items
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46. Warewashing facilities: installed, maintained, and used; test strips.
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This item has Notes. See Footnote 1 at end of questionnaire.

47. Non-food contact surfaces clean.
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.
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49. Plumbing installed; proper backflow devices.	..	p	p
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<i>Fail Notes</i>	5-202.12(A)	<i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [No hot water at restroom hand washing sink. Hot water side when turned on only reached 73F.]</i>
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50. Sewage and waste water properly disposed.
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51. Toilet facilities: properly constructed, supplied and cleaned.
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52. Garbage and refuse properly disposed; facilities maintained.
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53. Physical facilities installed, maintained and clean.
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54. Adequate ventilation and lighting; designated areas used.
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

The establishment uses single-serve cups for repackaging.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 31002580

Inspection Report Date 06/26/15

Establishment Name LA CHIQUITA MARKET

Physical Address 1721 MINNESOTA AVE

City KANSAS CITY

Zip 66102

Additional Notes
and Instructions

The follow up inspection will be determined by the district office.